

tricked-out **treats**

Scare up a few sugary supplies (candy, doughnuts, sprinkles) and these

FRIENDLY GHOST

black chip crunch sprinkles +
doughnut hole + white fondant + M&M's Premiums
Mint Chocolate

GREAT PUMPKIN

fall leaf sprinkles +
tinted frosting + doughnut hole +
green apple Airhead



cupcake characters just fall into place. For recipes, turn to page 154.

**M&M's and mini M&M's +
Tootsie Roll Midgees + Mallomar**



chocolate sprinkles +
mini cupcake + Tootsie Roll Midgees
+ red licorice strings



halloween cupcakes as shown on 11-13

START WITH...

easy vanilla cupcakes

MAKES 24

ACTIVE: 5 MIN TOTAL: 45 MIN

2 2/3 cups all-purpose flour

2 cups sugar

2 tsp baking powder

1/2 tsp salt

1 cup milk

1/2 cup water

3/4 cup oil

1 Tbsp vanilla extract

2 large eggs

1. Heat oven to 350°F. You'll need 24 regular muffin cups with cupcake liners.

2. Mix flour, sugar, baking powder and salt in a large bowl with a whisk until blended. Whisk milk, water, oil, vanilla and eggs in 4-cup liquid measuring cup or medium bowl.

3. Make a well in the flour mixture. Gradually pour milk mixture into flour mixture; whisk until blended (some small lumps may remain).

4. Divide batter into muffin cups. Bake 20 to 25 minutes until a wooden pick inserted in center of a cupcake comes out clean.

5. Cool cupcakes in pan on wire rack 15 minutes. Remove from pan; cool completely on wire rack.

To make chocolate cupcakes: Add 1 cup unsweetened cocoa powder to dry ingredients. Increase water to 1 cup and omit eggs. Prepare and bake as directed.

wicked witch

24 (2 1/2-in.) cupcakes, baked in paper liners

1 1/2 cans (16 oz each) chocolate frosting

20 chocolate wafer cookies, finely crushed

2 cups white rolled fondant (we used Wilton's Ready-to-Use White Rolled Fondant)

Gel or paste food color (black,



purple, green, yellow)

2-in. scalloped biscuit cutter

1. Frost cupcakes with chocolate frosting. Place chocolate wafer cookie crumbs in a small bowl and dip cupcakes into crumbs to coat tops.

2. Tint 1 cup fondant black and 1/2 cup fondant purple. Use green and yellow to tint remaining 1/2 cup fondant a lime color. (Cover with plastic wrap when not using to prevent drying.)

3. Roll 1 tsp lime-colored fondant into a 5-in. rope; cut in half for legs. Roll a scant tsp purple fondant into a ball, cut in half and shape each half into a shoe. Repeat, making legs and shoes for all of the cupcakes. Place 2 legs onto each frosted cupcake, brush end of legs with water and attach a shoe to each.

4. Roll black fondant into a thin round. With biscuit cutter, cut out 48 circles for witches' hats. (Press together scraps and reroll to get the full 48.)

5. Place one circle on top of each cupcake for a hat brim. Form the rest of the circles into cone shapes; secure to hat brims with a little water.

spider bite

24 (2 1/2-in.) cupcakes, baked in paper liners

1 1/2 cans (16 oz each) vanilla frosting

24 chocolate-covered marshmallow cookies (such as Mallomars)

48 Tootsie Roll Midgees (from a 12- or 16-oz bag)

Brown tube icing

Regular M&M's and mini M&M's



1. Frost cupcakes with vanilla frosting, reserving 1 Tbsp. Place cookies on top.

2. Cut Tootsie Roll Midgees into 4 pieces each. Using the palm of your hand, roll each piece into a 3-in. rope. Press into rope with tines of a fork to make texture lines. Press 8 ropes onto each frosted cupcake for legs.

3. Pipe small dots of tube icing onto cookies for eyes and nose; press on M&M's for eyes and mini M&M for nose. With a toothpick, dot eyes with reserved white frosting.

great pumpkin

24 (2 1/2-in.) cupcakes, baked in paper liners

3 1/2 cans (16 oz each) vanilla frosting

Gel or paste food color (orange, green)

Pastry bag or quart-size zip-top bag fitted with a coupler and star tip

24 glazed doughnut holes

4 green apple Airhead candies or 8 lime Tootsie Rolls

Fall leaf sprinkles



1. Tint 3 cups frosting green; tint 1 1/2 cups frosting orange. Place green frosting in pastry bag fitted with star tip.

2. Place wire rack over a sheet of foil. Put orange frosting in a medium glass bowl; microwave 5 to 10 seconds at a time until just pourable. Dip doughnut holes, one at a time, in melted frosting. Using a fork, lift doughnut, tap fork against bowl to remove excess frosting, and place on wire rack to dry.

3. Shape strips of green Airheads or Tootsie Rolls into vines and leaves; attach to tops of pumpkins and let set. Pipe green frosting onto cupcakes for grass. Top cupcakes with pumpkins and fall leaf sprinkles.

fangtastic dracula

24 (2 1/2-in.) cupcakes, baked in paper liners

2 cans (16 oz each) chocolate frosting

3 quart-size zip-top freezer bags

1 can (16 oz) vanilla frosting

24 mini cupcakes or plain muffins

4 red licorice strings, cut into 1 1/2-in. pieces

Chocolate sprinkles

12 Tootsie Roll Midgees



1. Spoon $\frac{3}{4}$ cup chocolate frosting into a zip-top bag; snip off a tiny corner. Frost larger cupcakes with the remaining chocolate frosting.

2. Spoon 2 Tbsp vanilla frosting into a zip-top bag; snip off a tiny corner. Smoothly spread 1 Tbsp of the remaining vanilla frosting onto each mini cupcake.

3. Pipe double arches on mini cupcakes with chocolate frosting for hairline; pipe to edge of cupcake, then fill in for hair. Place red licorice on faces for mouths and 2 sprinkles lengthwise on each for eyes. Pipe vanilla frosting onto licorice for fangs. Place mini cupcakes on their sides on top of larger cupcakes.

4. On a cutting board, roll out each Tootsie Roll Midgiee into a 2-in. circle. Cut out a $1\frac{1}{2}$ -in. square from each; cut square diagonally to make 2 triangles. Place 1 triangle onto each side of faces (the frosting will keep it in place), slightly folding long tip ends for collar.

friendly ghost



24 ($2\frac{1}{2}$ -in.) cupcakes, baked in paper liners

2 cans (16 oz each) vanilla frosting

$2\frac{1}{2}$ cups M&M's Premiums Mint Chocolate or green jelly beans

24 doughnut holes

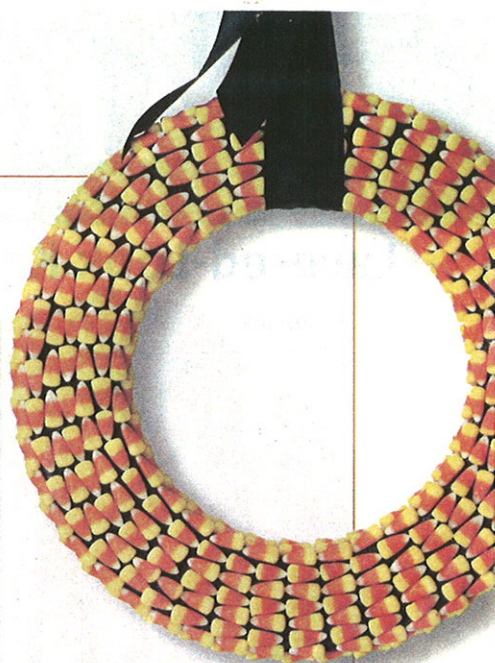
$1\frac{1}{2}$ cups ready-to-use white fondant

Black chip crunch sprinkles (separated from Wilton's container of rainbow chip crunch sprinkles)

1. Frost cupcakes with vanilla frosting; gently press M&M's or jelly beans into frosting. Dab a bit of frosting on the bottom of each doughnut hole and place one on top of each cupcake.

2. For each ghost, roll 1 Tbsp white fondant into a $3\frac{1}{2}$ -in. circle. Drape fondant over doughnut hole and gently place 2 sprinkles for eyes into fondant. **wd**

ON OUR COVER



CANDY CORN WREATH

1. You'll need a Styrofoam wreath (ours is 16 in.), black duct tape, a hot-glue gun, a wide ribbon and candy corn (we used Brach's).

2. Cover the wreath in tape.

3. To get a sense of how the corns will fit, lay them around the wreath in single rows, with one row pointing left and the next pointing right, but don't glue down. (It won't take long and your final product will be more polished.) Remove the corn from the wreath and hot-glue the pieces in the pattern one at a time, starting from the outer edge of the wreath inward, until you've covered the entire top and side.

4. Repeat the process in the center, starting at the same point as you did for the top so that you can cover any corn-free space with the ribbon when you're finished.

5. Wrap ribbon through the wreath at the candy corn seam, tie into a bow and hang on a sturdy nail.